

# Fudgy Chocolate-Walnut Cookies

---

**Active Time**

25 MIN

**Total Time**

45 MIN

**Yield**Serves : makes twelve 4-inch cookies

---

By FRANÇOIS PAYARD January 2008

New York pastry chef François Payard's divinely gooey chocolate cookies are flourless, which makes them ideal for Passover baking. [More Cookie Recipes](#)

## Ingredients

2 3/4 cups walnut halves (9 ounces)

3 cups confectioners' sugar

1/2 cup plus 3 tablespoons  
unsweetened Dutch-process cocoa  
powder

1/4 teaspoon salt

4 large egg whites, at room  
temperature

1 tablespoon pure vanilla extract

## How to Make It

**Step 1** Preheat the oven to 350°. Position 2 racks in the upper and lower thirds of the oven. Line 2 large rimmed baking sheets with parchment paper.

**Step 2** Spread the walnut halves on a large rimmed baking sheet and toast in the oven for about 9 minutes, until they are golden and fragrant. Let cool slightly, then transfer the walnut halves to a work surface and finely chop them.

**Step 3** In a large bowl, whisk the confectioners' sugar with the cocoa powder and salt. Whisk in the chopped walnuts. Add the egg whites and vanilla extract and beat just until the batter is moistened (be careful not to overbeat or it will stiffen). Spoon the batter onto the baking sheets in 12 evenly spaced mounds.

**Step 4** Bake the cookies for about 20 minutes, until the tops of the cookies are glossy and lightly cracked and feel firm to the touch; shift the pans from front to back and top to bottom halfway through.

## Step

**Step 5** Slide the parchment paper (with the cookies) onto 2 wire racks to cool completely before serving.



### Make Ahead

The cookies can be stored in an airtight container for up to 3 days.

## Popular in the Community



<p><b>BUCATINI WITH CAULIFLOWER AND...</b></p> <p> <b>ChicagoMom</b> 10h</p> <p>This recipe is absolutely wonderful...</p>	<p><b>ORZO AND CHICKPEAS WITH TURMERIC-GINGE...</b></p> <p> <b>ZenJenMitch</b> 28 Feb</p> <p>This was really easy to make and so delicio...</p>	<p><b>LINGUINE WITH SHRIMP AND CREAMY ROASTED...</b></p> <p><b>Michele Gordon</b> 19h</p> <p>I love this dish. I add red pepper flakes to...</p>	<p><b>ALMOND FLOUR FUDGE BROWNIES</b></p> <p> <b>Aw_garrett</b> 7 Jan, 2019</p> <p>Great recipe with a few critical...</p>	<p><b>HATCH CHI BURGERS</b></p> <p><b>Sm</b> 2 C</p> <p>Or just hit for a chile</p>
---	--	--	---	---